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CPY - MADS-N

DC - D13 E17

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FS - CPI

IC - A23D0/01

MC - D03-C E05-G09D E10-C02B E10-C02F E10-E04G E10-E04K

M3 - [01] H401 H481 J0 J013 J014 J171 J172 J2 J271 J272 J273 M210 M220 M225  
M226 M231 M232 M233 M262 M272 M281 M282 M283 M313 M321 M332 M344 M349  
M381 M391 M416 M620 M782 M903 Q211 Q220 Q271 R021 R023  
- [02] H4 H402 H482 H721 H722 H723 H724 H8 J0 J011 J2 J271 M225 M226  
M231 M232 M233 M262 M281 M313 M321 M332 M343 M383 M391 M416 M620 M782  
M903 Q211 Q220 Q271 R021 R023  
- [03] B415 B701 B713 B720 B815 B831 H1 H181 H401 H402 H481 H482 H721  
H722 H723 H724 J011 J012 J271 J272 K0 L7 L722 M210 M211 M225 M226 M231  
M232 M233 M262 M273 M281 M282 M283 M312 M313 M321 M332 M342 M343 M383  
M392 M411 M510 M520 M530 M540 M620 M782 M903 Q211 Q220 Q271 R021 R023

PA - (MADS-N) MADSEN J GRINDSTED

PN - RD239018 A 19840310 DW198414 000pp

PR - RD19840239018 19840220

XA - C1984-036959

XIC - A23D-000/01

AB - RD-239018 In a frying margarine with low salt content, citric acid ester of monoglycerides, monoglycerides and hydrolysed soy bean lecithin gives good anti-spattering properties. Typically margarine water phase comprises 5.0% skim milk, 14.8% water and 0.2% salt and has pH 4.2. Fat phase comprises 0.2% colour and 79.2% soft fat blend. Compsns. were prep'd. contg. the specified amts. of citric acid ester (I), monoglycerides (II), hydrolysed soy lecithin (III), and standard soy lecithin (IV). Compsn. contg. 0.4% (I) and 0.2% (III) gave very little spattering; (2) contg. 0.15% (I), 0.25% (II), and 0.20% (III) gave a little spattering; (3) contg. 0.4% (II) and 0.2% (III) gave some to strong spattering; (4) contg. 0.4% (I) and 0.2% (IV) gave some spattering and (5) contg. 0.4% (II) and 0.2% (IV) gave strong spattering.

IW - FRY MARGARINE LOW SALT CONTENT CONTAIN CITRIC ACID ESTER ANTI SPATTER AGENT

IKW - FRY MARGARINE LOW SALT CONTENT CONTAIN CITRIC ACID ESTER ANTI SPATTER AGENT

NC - 001

OPD - 1984-02-20

QRD - 1984-03-10

PAW - (MADS-N) MADSEN J GRINDSTED

TI - Frying margarine with low salt content - contg. citric acid ester as anti-spattering agent